

THE
FALLS
RESTAURANT

It is important to us that we support our local suppliers as they produce world class meats, fish and dairy products. Special mention must go to Pat Twomey of Star Seafoods, our local butcher Peter O'Sullivan in Sneem, Siobhan from St. Tola Goat cheese for the beautiful local cheeses, Billy Clifford in Kenmare for the selection of Organic Leaves and Dempseys of Ardea who supply us with Free Range Tamworth Pork. Without these suppliers we would not be able to work with and produce this food which we are proud to serve to you today. We hope that you enjoy your meal.

Starter

Squash Rissoto

St Tola Goats' Cheese, Pickled Mushrooms,
Walnuts & Sage

Scallops

Pork Belly, Cauliflower, Caper & Golden Raisin

Salmon

Cured Salmon, Oyster Cream, Avocado
& Ginger Soy Dressing

Roast Foie Gras

Apple, Walnut, Chicken & Smoked Eel Consomme

Thornhill Duck Leg

Choux Farci, Sneem Black Pudding, Foie Gras &
Calvados Sauce

Main

Gnocchi

Caper, Golden Raisins, Aged Parmesan, Cauliflower &
Truffle Veloute

Halibut

Prawn, Leek, Jerusalem Artichoke & Champagne Sauce

Cod

Lobster Ravioli, Broccoli, Broad Beans & Bisque

Duck Breast

Parsnip, Beetroot, Blackberries &
Spiced Duck Sauce

Beef Cheek

Celeriac Puree, Alsace Bacon, Roscoff Onion &
Wild Mushroom

Chefs Special

Beef

6oz Hereford Beef Fillet, Braised Short Rib, Foie Gras,
Pickled Mushrooms, Hollindaise & Red Wine Jus
Supplement €10

WINE LIST



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Dessert

Passion Fruit Souffle
Stem Ginger Custard & Passion Fruit Sorbet

Valrhona Chocolate Mousse
Almond Namelaka, Caramel & Salted Milk Ice Cream

Whipped Frozen Marshmallow
Coconut, Pineapple, White Chocolate Cremeaux &
Lychee Sorbet

Salted Caramel Custard Tart
Vanilla Ice Cream & Praline Macaroon

Rhubarb & Ginger Tart
Meringue, Creme Chantilly & Rhubarb Sorbet

Cheese

A choice of 3 locally sourced cheeses which highlights the best of Irish Cheeses
Each plate is served with Savoury Crackers, Grapes, Toasted Nuts &
Homemade Fig Chutney

Supplement of 10.00 per person to all packages and menu price below

Quinta do Vesuvio, Vintage Port, 2009, Portugal - 28.00

*All dessert wines are served at a 50ml measure except for Champagne
Tea & Coffee with Petits Fours

Two Course Menu
59.00 per person

Three Course Menu
76.00 per person

Head Chef Mark Treacy
Restaurant Manager Jack Tierney